



DUCK FAT POTATOES WITH ROSEMARY & ONION

Difficulty: Easy

Serves: 4-6 as a side

Cooking: 50 mins



INGREDIENTS

1 ½ red onion, thick sliced
500g Keflier potatoes
1 stem rosemary leaves
2 bulbs new season garlic, sliced
in half
Salt & pepper
100g Luv-a-Duck, Duck Fat

To Serve

½ bunch parsley, finely chopped

METHOD

1. Line a baking tray with baking paper and preheat your oven to 190°C.
2. Roughly chop your potatoes on an angle.
3. Pile potatoes, onion, rosemary, and garlic onto your tray. Season generously with salt and pepper. Spoon duck fat over the potatoes and use your hands to toss everything, coating it evenly in the duck fat.
4. Roast in the oven for 30 minutes or until golden and crispy.
5. Serve with fresh parsley.

Recipe by Adrian Richardson and featured on Good Chef Bad Chef.